

MANY LITTLE

SNACK

Lamb tikka pan rolls, date & tamarind chutney

Duck and chicken liver parfait, hazelnuts, candied orange, toast, lemon verbena

ENTRÉE

Tuna tataki, tozasu, sea grapes, pickles & caviar

North Queensland wild king prawns, sambal butter, young ginger, corn

MAINS

High Country pork belly, sticky soy caramel, choy, spiced apple & kohlrabi

Fish tacos, smashed avocado, salsa fresca, sriracha yoghurt, pickled cabbage & farm herbs

FROM THE GARDEN

Our farm organic young carrots, sheep's milk curd, palm treacle, toasted sunflower seeds

Seasonal farm lettuce

Fries

DESSERTS

Crème brûlée, rosemary salted short bread

Caramelised white chocolate & yoghurt slice, gingernut, raspberries

Optional Extra - (Cheese board) - \$10pp

\$75 PER PERSON

PLEASE NOTE WHILST ALLERGIES & DIETARIES
CAN BE CATERED FOR TRACES MAY BE PRESENT

MANY LITTLE

SNACK

Fresh oysters with Japanese citrus

Lamb tikka pan rolls, date & tamarind chutney

Duck and chicken liver parfait, hazelnuts, candied orange, toast, lemon verbena

ENTRÉE

Tuna tataki, tozasu, sea grapes, pickles & caviar

North Queensland wild king prawns, sambal butter, young ginger, corn

MAINS

High Country pork belly, sticky soy caramel, choy, spiced apple & kohlrabi

Chef's special thali, various curries, condiments, sambal, chutney, pappadam, rice
& roti

FROM THE GARDEN

Our farm organic young carrots, sheep's milk curd, palm treacle, toasted
sunflower seeds

Seasonal farm greens

DESSERTS

Crème brûlée, rosemary salted short bread

Caramelised white chocolate & yoghurt slice, gingernut, raspberries

Optional Extra - (Cheese board) - \$10pp

\$95 PER PERSON

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